

Corralillo Syrah 2013 D.O. San Antonio Valley



100% Syrah

Alcohol: 14°

Total Acidity (g/l): 3,48

Residual Sugars (g/l): 1,67

pH: 3,54

8026 cases produced

Terroir

The grapes were harvested from vineyard plots that have two common characteristics: both are located on slopes with different sun exposure, where the predominant soils are of granitic origin with quartzic rocks and clay, low fertility and excellent drainage. They are also managed according to organic and Biodynamic principles. The main type of Syrah clone is 174; it produces aromatic, balanced wines with a long lasting taste. Adding a small amount of clone 470, the wine gains concentration and long silky tannins. Canopy and water management allows a healthy balance between grape production and vegetative growth. The low yields results in fruit with higher concentration of color, aroma and flavor.

Winemaking

The winemaking process took place in open-top tanks of 6 to 8 tons of capacity. After the sorting, some bunches were destemmed and others were left whole, in order to enhance volume and complexity. The grapes underwent a cold soak prior to the fermentation with native yeasts at different temperatures. Depending on fermentation and wine conditions, various techniques were employed such as punch-downs and pump-overs. The wine was racked into selected French oak barrels for malolactic fermentation and was aged during 14 months.

Tasting Notes

Vivid red with a deep pink-purple tint in color. Generous and intense varietal aroma, with hints of red fruits, violets and pepper, while chocolate notes from the oak combine with the spiciness to create balance. Finely structured, intense and complex; balanced, with long tannins and a lingering finish.

Food Pairing

We suggest decanting and serving at 18 ° C. Pairs well with red meat, duck, sweet and sour dishes and mature or smoked cheeses.

